

Ingredients

- **Oysters:** While small oysters are delicious raw, pick the plumpest oysters for this baked oyster recipe. You can ask your fishmonger to shuck them for you to save time. If you're buying already shucked oysters, verify that they are fresh, shucked on the day of purchase, and don't have a foul, fishy smell.
- **Olive oil:** Extra virgin olive oil is used for its peppery note and flavor. Choose a flavorful but smooth variety, like our [Spanish Hojiblanca](#).
- **Breadcrumbs:** Panko works well here as they are thicker and give great texture and crunch.
- **Parsley:** Gives freshness and color. You could use freshly chopped mint if you prefer.
- **Lemon:** The zest and juice of a lemon are equally crucial for this recipe. The zest gives a sharp, tangy flavor, and the juice adds perfect tartness.
- **Chili flakes:** Add a hint of heat. Feel free to add more if you desire or substitute with one crushed garlic clove.
- **Salt:** A pinch of salt helps bring out the flavor in the filling.

Recipe

Make the filling. In a medium mixing bowl, add ½ cup breadcrumbs, ¼ cup chopped parsley, ½ teaspoon of chili flakes, and 5 tablespoons of olive oil. Zest in one lemon, then halve and squeeze in the juice. Season with a pinch of salt, mix to combine well, and set aside.

Prepare the oysters. Line a sheet tray with aluminum foil and scrunch to make “homes” for the oyster shells. Set on the foil so they sit securely upright, with no risk of liquids leaking out.

Fill the oysters. Spoon one teaspoon of the filling in each oyster, then add about ½ teaspoon of olive oil over top each oyster.

Broil the oyster. Place the oyster tray onto the shelf about 6 inches from the broiler and turn the broiler on. Keep oven door slightly open to prevent smoke build-up and keep a close eye on the oysters as they broil. Cook until they're golden and bubbly, 6-8 minutes.

Serve. Use oven gloves or tongs to carefully place the oysters on an oyster plate or serving platter with rock salt so that the juices do not spill. Use a small fork to gently loosen the oyster meat and serve with lemon wedges on the side.